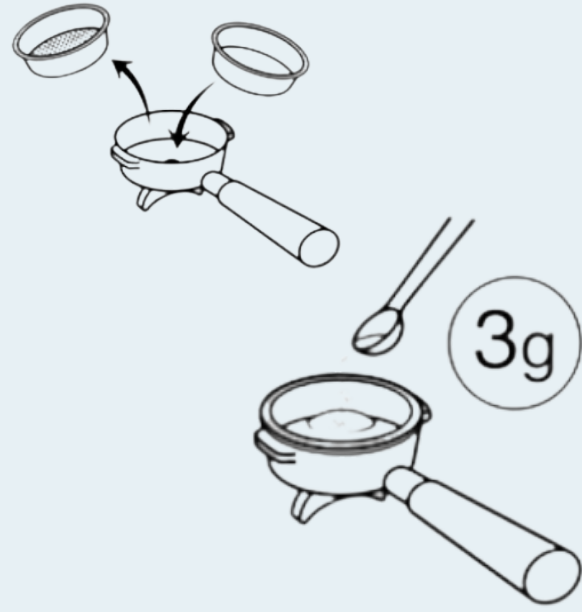


How to Back Flush using the Disave Shot Timers

Step 1

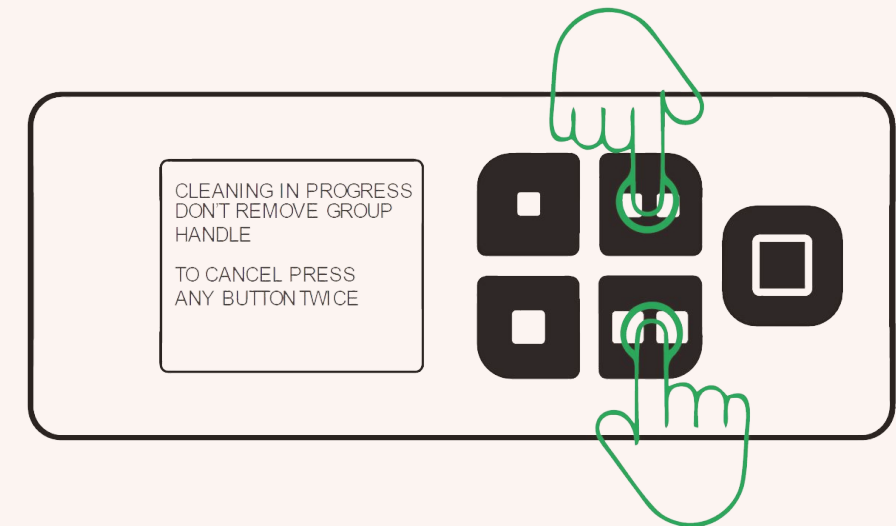
Insert blind basket into porta-filter handle. Dose 3g to 5g of backflush powder into blind basket and insert into the group head to clean.



Back flush with powder should be performed at least once per week, and up to daily for higher usage.

Step 2

Press and hold down simultaneously buttons 3+4 for more than 3 seconds. The cleaning function will start and display this message.



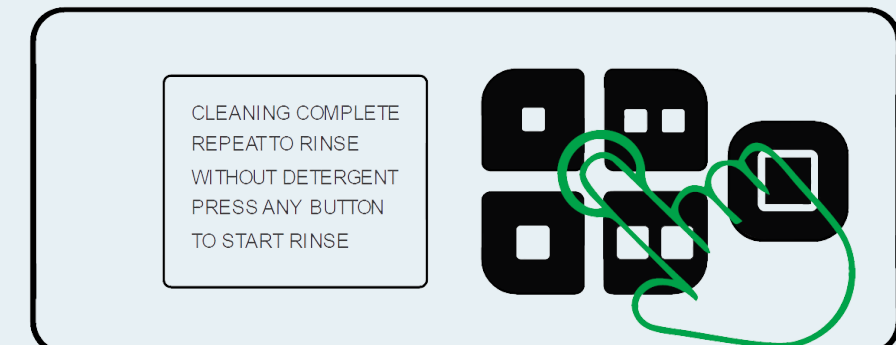
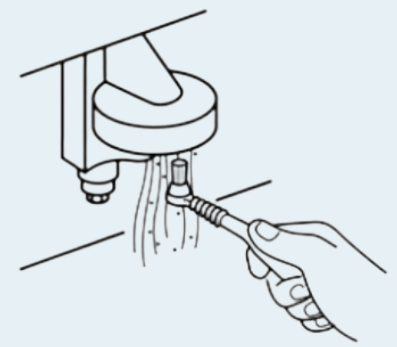
Step 3

Relax, the cleaning will operate 10 times with back-flush powder to remove old coffee.



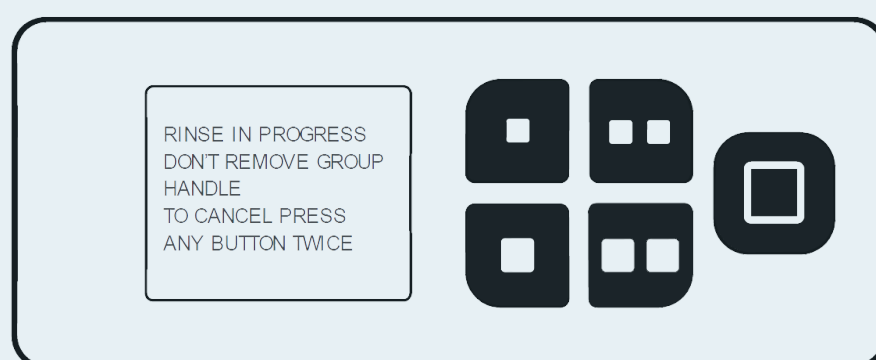
Step 4

Once complete this message is displayed, remove handle and clean out remaining detergent and coffee grinds with a brush. Place handle into group head and press any button to begin final rinse.



Step 5

The button lights will flash green again while the rinsing is in progress.



Step 6

Once rinse cycle is complete, press any button to exit. Remove blind filter and install filter basket, extract and discard one espresso to prepare group.



We recommend PulyCaff for back flushing Expobar/Crem equipment.



espresso & cappuccino machine cleaners

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